

Now Hiring: Front of House Manager

Location: Brie And Barrel, Port Alberni - Vancouver Island

Join Our Team at Brie & Barrel – Where Hospitality Meets Heart

We're looking for passionate, service-driven individuals to join our growing team! If you thrive in a fast-paced, people-first environment and love creating memorable dining experiences, we want to hear from you.

Front of House Manager

Full-Time | Leadership Role

Responsibilities:

- Lead, train, and support the FOH team to deliver exceptional guest experiences
- Manage floor operations during service, ensuring smooth and efficient shifts
- Handle guest concerns with professionalism and grace
- Collaborate with the kitchen and ownership to ensure quality and consistency
- Assist with scheduling, ordering, inventory, and staff development

What We're Looking For:

- Previous FOH management experience in a restaurant setting
 - Strong leadership and communication skills
 - A calm, confident presence on the floor
 - Passion for hospitality and attention to detail
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Why Work With Us?

- Supportive, respectful team environment
 - Opportunities for growth and development
 - Creative and community-driven culture
 - Competitive pay at: Manager : \$20 (negotiable pending on experience. Also staff meals and discounts on food and beverages.
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Apply Today!

Send your resume to 5059 Argyle St. or drop by the restaurant to introduce yourself. We can't wait to meet you!